



RAFFLES  
SINGAPORE



THE ORIGINAL  
RAFFLES SINGAPORE  
MOONCAKE





# A LEGACY OF MID-AUTUMN ELEGANCE

WITH RAFFLES HOTEL SINGAPORE


This Mid-Autumn Festival, celebrate the cherished bonds of family, friendship and partnership with the timeless elegance of our legendary Raffles Mooncakes. Indulge in a thoughtfully curated selection of traditional baked mooncakes and delicate snow-skin creations, each one a harmonious blend of premium ingredients and refined craftsmanship by our culinary artisans.

This year's mooncake box is a tribute to timeless beauty of our storied heritage. Adorned with a hand-painted illustration of our century-old cast-iron fountain nestled amidst verdant gardens and framed by the hotel's iconic colonial architecture, the design captures the spirit of timeless celebration and luxury, much like the Mid-Autumn Festival itself.

Raffles Hotel Singapore Mooncakes is available for online purchase from now to **30 September 2025**.

Our Raffles Mooncake Booth will be open daily from **15 August to 6 October 2025**.

For more information and privileges, please visit,  
[RAFFLESCELEBRATIONS.COM.SG](https://www.rafflescelebrations.com.sg)



## OUR *new* HANDCRAFTED CREATION

Embark on a bold journey of discovery with our **Soursop & Gin Truffle Snow-Skin Mooncake** 红毛榴莲金酒冰皮月饼. Fragrant tropical soursop lends its refreshing vibrancy to silky white lotus paste, encasing a luscious gin-infused truffle core. A sophisticated reimagination of the Mid-Autumn tradition, this handcrafted creation delights with its balance of brightness, indulgence and unexpected elegance.







## OUR *new* HANDCRAFTED CREATION

Celebrate the spirit of conviviality with our **Merlot & Fig Truffle Snow-Skin Mooncake** 梅洛无花果冰皮月饼. Inspired by the sun-drenched Mediterranean, this artful creation layers notes of ripe red fruits and gentle spices, enfolding a mellow fig truffle centre within a delicate snow-skin embrace. Rich, vibrant and beautifully layered, it is a mooncake crafted for joyful moments of discovery.



Savour a harmonious symphony of flavours with our **Pistachio & Apricot Truffle Snow-Skin Mooncake** 开心果杏子冰皮月饼. Earthy roasted pistachios intertwine with the golden sweetness of apricot in a smooth truffle core, all wrapped in the tender coolness of snow skin. A contemporary tribute to timeless craftsmanship, this elegant creation offers a nuanced celebration of texture, taste and tradition.





## OUR *beloved* SIGNATURE

Savour the enduring legacy of our signature

**Champagne Truffle Snow-Skin Mooncake**

香槟巧克力冰皮月饼.

This masterpiece is meticulously crafted with a luscious white lotus paste and unveils an irresistible aroma treasured for generations. For a timeless pairing, elevate your experience with a glass of Raffles' exclusive Billecart-Salmon Brut Rserve champagne.







## DELECTABLE *return* OF SNOW-SKIN CREATIONS

Two cherished favourites return to grace this year's collection. Each imbued with finesse and artistry.

The **Sakura & Raspberry Truffle Snow-Skin Mooncake** 櫻花山梅冰皮月饼 captures the essence of spring with the lively brightness of raspberries, lifted by the soft floral fruitiness of cherry blossoms, an ode to nature's fleeting beauty, wrapped in the soft elegance of snow skin.



Our **Yuzu & Osmanthus Truffle Snow-Skin Mooncake** 柚子桂花冰皮月饼 offers a delicate harmony of flavours, the floral nuance of osmanthus blossoms entwined with the vibrant tang of yuzu, creating an aromatic delight that gently unfolds on the palate.



Making a distinguished comeback, our **Guojiao 1573 Baijiu Black Sesame Truffle Snow-Skin Mooncake** 泸州老窖国窖1573白酒黑芝麻巧克力冰皮月饼 presents a captivating fusion of tradition and innovation. Rich chocolate and umami black sesame meet the velvety bouquet of Guojiao 1573, a prized Baijiu revered for its intricate aroma and depth, fermented by hand in historic cellars since 1573. A tribute to enduring craftsmanship and cultural legacy, this mooncake offers a layered and indulgent tasting experience, where nutty nuance and spirited elegance come together in perfect harmony.







## CLASSIC *baked* MOONCAKES

Rooted in tradition, our Classic Baked Mooncakes offer a contemporary refinement of heritage flavours.

The **Double Yolk with Macadamia Nuts and White Lotus Paste Baked Mooncake** 双黄夏果白莲蓉月饼 elevates a treasured classic with the buttery crunch of macadamia nuts, perfectly balanced against the smooth sweetness of white lotus paste.

For a more delicate indulgence, the **Pine Nuts with Macadamia Nuts and White Lotus Paste Baked Mooncake** 松子夏果白莲蓉月饼 offers a lighter, more wholesome alternative, ideal for those who seek balance without compromise.

Completing the collection is the elegant **Mother-of-Pearl with Single Yolk and White Lotus Paste Baked Mooncake** 单黄珍珠白莲蓉月饼, where a single golden yolk nestles in silky white lotus paste, encased in a shimmering shell reminiscent of mother-of-pearl, a visual and culinary delight.



## AN *artisan's* TOUCH, A STORY TO TREASURE

A refined expression of heritage and heart, our exclusive **Raffles Hotel Singapore Premium Mooncake Box** 莱佛士酒店臻品月饼礼盒 presents a thoughtful collaboration with ART:DIS (Art and Disability Singapore), where timeless craftsmanship meets meaningful purpose.

Each set is accompanied by handcrafted porcelain tea cups, exquisitely inspired by the century-old cast-iron fountain and verdant gardens of Raffles Singapore. Working alongside ARTDIS trainees and artisans, contributing to every delicate step, infusing each porcelain piece with a human touch and spirit of inclusion.

Limited to only 1,000 exclusive sets, this exquisite collection features:

- 2 Handcrafted Porcelain Tea Cups
- 4 Boxes of Double Yolk with Macadamia Nuts and White Lotus Paste Mooncakes
- 4 Gold-Plated Dessert Forks
- 1 Gold-Plated Dessert Knife

This cherished keepsake offers a Mid-Autumn gifting experience that is as rare as it is heartfelt.





## DELECTABLE SNOW-SKIN MOONCAKES

	PER BOX QTY	PRICE (\$ NETT)
Champagne Truffle Snow-Skin Mooncake <b>SIGNATURE</b> 香槟巧克力冰皮月饼	8 pcs	S\$99
Soursop & Gin Truffle Snow-Skin Mooncake <b>NEW</b> 红毛榴莲金酒冰皮月饼	8 pcs	S\$97
Pistachio & Apricot Truffle Snow-Skin Mooncake <b>NEW</b> 开心果杏子冰皮月饼	8 pcs	S\$97
Merlot & Fig Truffle Snow-Skin Mooncake <b>NEW</b> 梅洛无花果冰皮月饼	8 pcs	S\$97
Yuzu & Osmanthus Truffle Snow-Skin Mooncake 柚子桂花冰皮月饼	8 pcs	S\$97
Sakura & Raspberry Truffle Snow-Skin Mooncake 樱花山梅冰皮月饼	8 pcs	S\$97
Guojiao 1573 Baijiu Black Sesame Truffle Snow-Skin Mooncake <b>LIMITED EDITION</b> 泸州老窖国窖1573白酒黑芝麻巧克力冰皮月饼	8 pcs	\$108

## TREASURED BAKED MOONCAKES

Pine Nuts, Macadamia Nuts & White Lotus Paste Baked Mooncake 松子夏果白莲蓉月饼	4 pcs	S\$97
Mother-of-Pearl with Single Yolk & White Lotus Paste Baked Mooncake 单黄珍珠白莲蓉月饼	4 pcs	S\$99
Double Yolk with Macadamia Nuts & White Lotus Paste Baked Mooncake 双黄夏果白莲蓉月饼	4 pcs	S\$99
Raffles Hotel Singapore Premium Mooncake Box 莱佛士酒店臻品月饼礼		S\$228



For more information and enquiries, please call **+65 6412 1122** or  
email **[mooncake@raffles.com](mailto:mooncake@raffles.com)**

For corporate orders, please email **[MOONCAKE.SALES@RAFFLES.COM](mailto:MOONCAKE.SALES@RAFFLES.COM)**

Our Raffles Mooncakes are available for online purchase from **now until 30 September 2025**.

Our Raffles Mooncake Booth will be open daily from **15 August to 6 October 2025, 10.00am to 8.00pm**  
at the North Bridge Road Atrium of Raffles Hotel Singapore.







RAFFLESHOTELSINGAPORE

Join the conversation at  
#RAFFLESMOONCAKES

**RAFFLES HOTEL SINGAPORE**

1 Beach Road, Singapore 189673

T +65 6337 1886

[raffles.com/singapore](http://raffles.com/singapore)